

ARVAD means refuge and was the name originally given over 2,500 years ago by the Phoenician people to the Arade River. Stretching along the left bank of this river, the vine takes root in the hillside oriented to the north with a privileged view over Silves.

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GRAPE VARIETY	NEGRA MOLE
SOIL	LIMESTONE CLAY
CLIMATE	MEDITERRANEAN WITH ATLANTIC INFLUENCE
CULTIVATION METHOD	DRIVING TO THE TOP WITH SPUR PRUNING
AVERAGE PRODUCTION	4.500KG/HA
WINEMAKING PROCESS	MANUAL HARVEST FOR 15 KG BOXES, GRAPE SELECTION AND FERMENTATION FOR 10 DAYS AT 22°C FOLLOWED BY MACERATION FOR 1 MONTH.
QUANTITY PRODUCED	2.000 BOTTLES
ANALYTICAL CONTROL	
ALCOHOL	12,5% VOL
ACIDITY	5G/L
PH	3,5
TOTAL SUGAR	0,8G/L

### ORGANOLEPTIC CHARACTERIZATION

VISUAL APPEARANCE	VERY OPEN RUBY COLOUR.
SCENT	IT IS ON A BACKGROUND OF NOTES OF CHERRY AND FRESH RASPBERRIES THAT SOME AROMATIC HERBS DELICATELY COMBINE.
TASTING NOTES	IT SHOWS ALL THE ELEGANCE OF THE NEGRA MOLE GRAPE VARIETY, VIBRANT, VERY SMOOTH AND MEDIUM LONG.
GOES WITH	IDEAL TO ACCOMPANY WITH APERITIF OR TO BE SERVED WITH SALADS, BAKED FISH DISHES, ASIAN FOOD OR WHITE MEATS. IT SHOULD BE SERVED AT 12°C.

